



La Storia della Cucina del Capitano

IN ITALY, THE KITCHEN IS THE HEART OF THE HOME.
WELCOME TO THE HEART OF CARNIVAL MAGIC.

LIKE MANY OF OUR SHIP CAPTAINS, CARNIVAL MAGIC WAS BORN IN ITALY. BUILT IN THE FINCANTIERI SHIPYARD IN THE PORT OF MONFALCONE, HER ITALIAN ROOTS RUN FROM BOW TO STERN.

AT CUCINA DEL CAPITANO, WE HONOR CARNIVAL CRUISE LINES' PROUD HERITAGE BY RECREATING SOME OF THE RECIPES OUR ITALIAN CAPTAINS AND OFFICERS GREW UP ON. WE'RE PASSIONATE ABOUT SHARING THESE SIMPLE, TIME-HONORED TRADITIONS, STRAIGHT FROM ITALY, AND USE ONLY THE FINEST INGREDIENTS, LIKE VINE-RIPENED TOMATOES, FRAGRANT HERBS AND EXTRA VIRGIN OLIVE OIL. CUCINA LOOKS AND FEELS LIKE AN ITALIAN CAPTAIN'S HOME, AND WHEN YOU'RE WITH US, WE TREAT YOU LIKE FAMILY, DISHING UP GENEROUS PORTIONS IN A WARM, AUTHENTIC ATMOSPHERE WHERE EVEN THE CHILDHOOD PHOTOS ON THE WALLS COME STRAIGHT FROM OUR ITALIAN OFFICERS. IT'S OUR OWN LITTLE ONBOARD SLICE OF LA DOLCE VITA.

SO SETTLE IN, RELAX AND SAVOR IT ALL. BY THE END OF THE NIGHT, YOU'LL KNOW THE ITALIAN WORD FOR "YUMMY" —DELIZIOSO.



Antipasto / Zuppa / Insalate

(APPETIZERS, SOUPS & SALADS)

ANTIPASTI

Marinated Olives, Tomato and Zucchini Tartar, Sicilian Fig Olive Basil Tapenade, Eggplant Caponata, Roasted Pepper alla Nonna, Cured Prosciutto, Mushrooms and Marinated Vegetables, Served with Grilled Italian Bread

IL CAPITANO'S SIGNATURE ARANCINI

Fried Risotto Balls, Piled High with Baby Arugula and Shaved Parmesan Cheese, Served over Tomato Sauce

PARMIGIANA DI MELANZANE

(Eggplant Parmigiana)

Breaded Eggplant, Baked with Fresh Mozzarella and Tomato Sauce, Served with Shaved Parmesan, Cherry Tomatoes and Fried Basil (Also available as an entrée)

CALAMARI FRITTI

Crispy Calamari Rings, Topped with Cured Tomatoes, Charred Lime and Sea Salt, Served with a Spicy Marinara Sauce

NONNA'S MEATBALLS (Grandma's Recipe)

Hand made with Olive Oil Sautéed Garlic and Onion, Baked with Fresh Mozzarella, Served over the Captain's Tomato Sauce

MINISTRONI

Vegetable Soup with Beans and Rustic Spices, Served with Mascarpone Cream and Drizzled with Pesto Sauce

INSALATA CAPRESE (Tomato, Mozzarella, Basil)

The Colors of Italy, Sliced Tomato and fresh Mozzarella, Served with Cracked Peppercorn, Basil, Pesto Purée, Balsamic Vinaigrette and Extra Virgin Olive Oil

IL CAPITANO'S FAVORITE

INSALATA DI RUCOLA

Traditional Italian Salad, Baby Arugula, Cherry Tomatoes and Parmesan Cheese, in a Sorrento Lemon Limoncello Dressing

INSALATA CAESAR

Our Signature Caesar Salad - Crispy Hearts of Romaine Tossed in Traditional Dressing, Served with Anchovy Fillet, Freshly Made Croutons and Shaved Parmesan Cheese

FAVORITO DEL CAPITANO

Secondo / Pasta

(ENTREES & PASTAS)

IL BACIO DEL MARE

Loyal Carnival Cruiser, Ted Fazioli Crafted the Name of This Secret Recipe From First CARNIVAL MAGIC Captain, Giovanni Cutugno, "Moglie Ricetta Segreta" (My Wife's Secret Recipe), Spaghetti with Baked Little Neck Clams in a Spicy Clam Sauce

NONNA'S LINGUINE & MEATBALLS

(Grandma's Recipe)

Hand Made with Olive Oil-Sautéed Garlic and Onion, Baked with Fresh Mozzarella, Served Over Linguine al Dente with the Captain's Tomato Sauce

SPAGHETTI CARBONARA

One of Our Most Highly Requested Dishes, First Served by Carnival Nearly 40 Years Ago Aboard the TSS Mardi Gras in the Flamingo Dining Room - Spaghetti al Dente Tossed with Cream, Diced Pancetta Bacon, Onion and Garlic, Served with Fried Oregano and Shaved Parmesan Cheese

POLLO PARMIGIANA DELLA CUCINA

(Chicken Parmigiana)

Cucina's (Our Kitchen's) Favorite - Breaded Young Chicken Breast, Baked with Mozzarella Cheese in Marinara Sauce

BISTECCA ALLA GRIGLIA

Italian Expression of the Classic New York Sirloin Steak, Seared and Served with Grilled Tomato, Pearl Onions, Garlic Confit, Fried Thyme and Parsley

BRASATO AL BAROLO

From Our Port of Livorno, Piedmont's own Braised Short Ribs in Rich Red Barolo Wine Sauce, Topped with Crusted Almond's and Olive Oil Cream

GAMBERETTI ALLA PIZZAIOLA

(Grilled Shrimp)

Grilled Shrimp with Stewed Mushrooms and Peppers, Served over the Captain's Tomato Sauce, topped with Garlic Foam, Charred Lemon and Parsley

SALMONE GRIGLIA

Hand-Trimmed Grilled Salmon Fillet Served with Roasted Potatoes, Endive, Charred Tomato and Lemon

Contorni (SIDES)

HERBED ZUCCHINI & TOMATOES

ROSEMARY POTATOES

SPAGHETTI WITH CAPTAIN'S TOMATO SAUCE

BROCCOLI WITH PEPPERONATA

Vini

RED WINES

CUCINA CHIANTI

A full dry taste with a fruity bouquet. Served from the barrel
GLASS \$5.00 ½ CARAFE \$14.00 FULL CARAFE \$26.00

CASTILLO BANFI, CENTINE, TUSCANA

A fruity red, with clean currant and blackberry character
a medium body
GLASS \$6.75 BOTTLE \$26.00

NERO D'AVOLA, PRINCIPI DI BUTERA, SICILIA

Dry, well-structured and rounded, this wine offers very complex
fruit flavors on the palate
GLASS \$8.25 BOTTLE \$32.00

CHIANTI CLASSICO RISERVA, CASTELLO D'ALBOLA, TUSCANA

Soft and lush with a nicely textured and velvety smooth palate
GLASS \$9.50 BOTTLE \$37.00

RUFFINO, IL DUCALE, TUSCANA

A modern Tuscan wine born from Ruffino's century old traditions
GLASS \$10.75 BOTTLE \$42.00

SARTORI AMARONE, DELLA VALPOLICELLA, VENETO

Robust, full bodied and dry with excellent balance and a
velvety finish
GLASS \$12.00 BOTTLE \$47.00

WHITE WINES

CUCINA PINOT GRIGIO

Remarkably soft and lightly dry yet extremely fresh
GLASS \$5.00 ½ CARAFE \$14.00 FULL CARAFE \$26.00

BOLLA SOAVE, VENETO

Medium-body with white peach and cream character
GLASS \$6.25 BOTTLE \$24.00

PINTO GRIGIO, SANTA MARGHERITA, ALTO ADIGE

Clean, fresh and lively with a spicy aftertaste
GLASS \$10.75 BOTTLE \$42.00

Birra BEERS

PERONI \$4.95
BIRRA MORETTI \$4.95

Aperitivo COCKTAILS

PEACH BELLINI \$6.75
Prosecco, Peach Schnapps, and Peach Puree

LIMONCELLO MARTINI \$8.95
Absolut Citrus Vodka, Limoncello, Cranberry juice,
Citrus, simple syrup and fresh mint

AMERICANO \$8.75
Aperol, Stolichnaya Orange Vodka, sweet vermouth,
citrus, simple syrup and a splash of soda

Acqua WATERS

ACQUA PANNA, FLAT \$4.75
SAN PELLEGRINO, BUBBLES \$4.75

Dolci (DESSERTS)



MAGIC TIRAMISU

The Cake That Is Italy, Layered in a Glass with Mascarpone Cream, Served over Lady Fingers Soaked in Espresso Liqueur, Grand Marnier and Kahlua, Finished with Chocolate Ruffles

SICILIAN CANNOLI

Pastry Rolls Filled with Sweet Ricotta, Mascarpone Cream and topped with Dark Chocolate

CROSTATA DI MELE COPPETTA

Slow-Baked Italian Apple Tart Topped with Hazelnut Streusel

LIMONE SORBETTI

Lemon Sherbet, Finished with Chocolate Twigs and Fresh Mint

Caffe (SPECIALTY COFFEES)*

ESPRESSO CORRETTO

Espresso "corrected" with Sandro Bottega Grappa or Sambuca

ITALIAN COFFEE

Freshly Brewed coffee served with Amaretto Di Saronno

Liquori (AFTER DINNER LIQUEURS)*

PALLINI LIMONCELLO

GALLIANO

AMARETTO DI SARONNO

FRANGELICO

SAMBUCA

GRAPPA

Sandro Bottega



FAVORITO DEL CAPITANO

***REGULAR BAR PRICES APPLY**